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UNITHERM Food Systems, Inc.

Cooking Trial Data

Test #	Belt Speed	Cook Time	Product: TURKEY BREAST		Start Weight	Cooked Weight	Yield	Supplied By: TAINVILLE FARMS	
			Temperatures C.					Internal Temp. F.	Remark
			Zone 1	Zone 2					
#1	71 HZ		570°	650°				39°	30% CHARCOAL SELECT 24P COULD BE TOO DARK FOR THEM
#2	90 HZ		570°	650°				38°	30% CHARCOAL SELECT 24P
#3	90 HZ		570°	650°				38°	FRESH MIX 30% 24P
#4	103		570	650				39°	30% 24P (10 SECOND DIP)
#5	120		570	650				38°	30% 24P (10 SECOND DIP)
#6	70		570	650				38°	NO SMOKE-OVEN ROASTED

NOTES

#1

#2

#3

#4

#5

#6

Date: 2/6/97

Supplied By: PEAKVILLE FARMS

UNITHERM Food Systems, Inc.										Date:	
Cooking Trial Data											
		Product:		Temperatures C.		Start Weight	Cooked Weight	Yield	Supplied By:		
Test #	Belt Speed	Cook Time	Zone 1	Zone 2					Internal Temp. F.	Remarks	
#1		7 min	550	220						3070 24P	
#2											
#3											
#4											
#5											
#6											
NOTES											
#1											
#2											
#3											
#4											
#5											
#6											

UNITHERM Food Systems, Inc.										Date: 2/6/97
Cooking Trial Data				Product: TURKEY			Supplied By: PAINVILLE FARMS			
Test #	Belt Speed	Cook Time	Temperatures C.		Start Weight	Cooked Weight	Yield	Internal Temp. F.	Remarks	
			Zone 1	Zone 2						
#1	71	6.5 MINUTES	570°F	650°F					30% CHARCOL SELECT 24P	
#2	90	5.5 MINUTES	570°	650°					30% CHARCOL SELECT 24P	
#3	90	5.5 MINUTES	570°	650°					30% CHARCOL SELECT 24P	
#4	103	4.5 MINUTES	570°	650°					30% CHARCOL SELECT 24P	
#5	120	4 MINUTES	570°	650°					30% CHARCOL SELECT 24P - 10 SECOND DIP - (VS. 30 SEC)	
#6	70	6.6 MIN	570°	650°					NO SMOKE - OVEN ROASTED	
NOTES										
#1										
#2										
#3										
#4										
#5										
#6										

UNITHERM Food Systems, Inc.										Date: 2/6/97	
Cooking Trial Data					Product: TURKEY					Supplied By: LEANVILLE FARMS	
Test #	Belt Speed	Cook Time	Temperatures C.		Start Weight	Cooked Weight	Yield	Internal Temp. F.	Remarks		
			Zone 1	Zone 2							
#7	70	6.6 MINUTES	570°	650°					50% MIX OF SUPPLIED SUGAR		
#8	120	4 MINUTES	570°	650°					20% CHARCOL SELECT 24P		
#9	120	4 MINUTES	570°	650°					20% CHARCOL SELECT 24P 10 SECONDS DIP		
#											
#											
#											
NOTES											
#1											
#2											
#3											
#4											
#5											
#6											

January 27, 1997

Tim McConnell
FOSTER FARMS
520 "C" St.
Turlock, CA 95380

Via Fax # 209-394-6463

Dear Tim:

It is important to read all of the notes when looking at the product. You will notice subtle changes in the process.

SMOKED PRODUCTS

Product No. 1

This was dipped in liquid smoke for 60 sec.
Solution was Charcoal Select, 70 Smoke / 30 Water
Oven Temp.: 265° C.
Dwell Time: 10 minutes
Cook Yield: 98½ percent

No. 2

This was dipped in liquid smoke for 60 sec.
Solution was Charcoal Select, 50 Smoke / 50 Water
Oven Temp.: 265° C.
Dwell Time: 10 minutes
Cook Yield: 98 percent

No. 3

The same as No. 2

U-00645

PTO-004064

No. 5

This was dipped in 30 percent Smoke / 70 percent Water

Oven Temp.: 265° C.

Dwell Time: 10 minutes

Cook Yield: 98½ percent

No. 10

This product was dipped for 30 seconds in a 30 percent Smoke concentration.

Oven Temp.: 280° C.

Dwell Time: 10 minutes

Cook Yield: 98½ percent

Fans were reversed to drive heat through the belt.

ROASTED PRODUCTS

No. 11

The dwell time for this product was increased to 20 minutes and the fans reversed to drive the energy through the belt. Yield was 93 percent.

The variables are time, temperature, and smoke concentration. The direction of the fans can deliver energy locally across the crown and through the belt. By reversing the fans on a one-zone oven, you direct more energy to the inside of the product.

I noticed that the peripheral edge of the product charred. This may be desirable or you may seek to eliminate it. This can be achieved by introducing super-heated vapor from steam. On this trial we did not use this process; however, during Gary's site visit, I will demonstrate this.

Please ring if you have any questions.

Regards,

David Howard
President

CH-465TM

U-00046

PTO-004065

UNITHERM Food Systems, Inc.										Date: January 27, 1997
Cooking Trial Data										
Product: Turkey										Supplied By: FOSTER FARMS
Test #	Belt Speed	Cook Time	Temperatures C.		Start Weight	Cooked Weight	Yield	Internal Temp. F.	Remarks	
			Zone 1	Zone 2						
#1		15 min.	300 o C.	350/300	7.19	6.80	94.58%	41	Surface temp. 126 1/2 F.	
#2		15 min.	300 o C.	350/300	7.92	7.43	93.75%	29.0/43.8	Into second zone 10:39. Surface 138 o.	
#3		15 min.	300 o C.	350/300	7.63	7.31	95.81%		Too light	
#4		15 min.	300 o C.	350/300	7.07	6.76	95.68%		38 o before cooking - Too light	
#5		15 min.	300 o C.	350/300	8.91	8.55	95.96%		Skin on - Too light	
#6		15 min.	300 o C.	350/300	7.40	6.97	94.25%		Skinless	
#7		15 min.	300 o C.	350/300	9.71	9.11	93.82%		Skin on	
#8		15 min.	300 o C.	350/300	8.38	8.00	95.47%		Smoked & cured	
#9		15 min.	300 o C.	350/300	7.97	7.69	96.49%		Browned only - Skinless	
#10		15 min.	300 o C.	350/300	8.39	7.88	93.98%		Skinless	
#11		15 min.	300 o C.	350/300	7.70	7.54	97.92%		Skinless	
#12		15 min.	300 o C.	350/300	8.15	7.33	89.94%		Skinless	
#13			300 o C.	350/300	7.50	7.24	96.53%		Smoke 50/50 Charcol Supreme - In oven less than 10 min.; oven speeded up to get prop r color	
#14			300 o C.	350/300	8.08	7.77	96.16%		Smoke 50/50 Charcol Supreme - In oven less than 10 min.; oven speeded up to get prop r color	
NOTE: Crowns did not have any dextrose or super ingredients in the dell rolls.										

UNITHERM Food Systems, Inc.										Date:	
Cooking Trial Data											
Product:										Supplied By:	
Test #	Belt Speed	Cook Time	Temperatures C.		Start Weight	Cooked Weight	Yield	Internal Temp. F.	Remark		
			Zone 1	Zone 2							
#1					8.38	8.00	4.53		Smoked + Cured		
#2					7.97	7.64			Browned only skinless		
#3					8.385	7.88	6.0		SKIN ON 7.88		
#4					7.70	7.54	5.57	AM	SKINLESS		
#5				27.62	8.15	7.33	22.54		"		
#6					7.5	7.24	3.4		SMOKE 50/50 Charred Supreme		
NOTES										SMOKE 50/50.	
#1	Brown Lead from 10 min Speed up 17 min speed up to get char										
#2											
#3											
#4											
#5											
#6											

UNITHERM Food Systems, Inc.										Date:
Cooking Trial Data										
Test #	Belt Speed	Cook Time	Product:		Start Weight	Cooked Weight	Yield	Supplied By:		Remarks
			Temperatures C.	Internal Temp. F.						
			Zone 1	Zone 2						
#1		15 min.	300C	350° 300S	7.190	6.8	5.4%	41		surface Temp 126 1/2 F
#2			300C	300	7.92	7.425	6.3%	START 39.0 43.8P		IN-TEMP 411 GIVE SUGAR ZONE 10.37 surface 138P
#3					7.630	7.310	4.2%			Too Light
#4					7.005	6.76	4.3			350 b/coking Too Light
#5					8.91	8.55	4.04			SKIN ON Too Light
#6					7.395	6.970				SKINLESS
NOTES										SKIN ON
#1	9.71 9.180									
#2										
#3										
#4										
#5										
#6										

CRUMPS
* NOTE - ~~product~~ did not have any
decrease in sugar ~~product~~ in the
deli rolls.

PTO-004068

U-8216

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1/30/97

Total Unit Length 37'

Heating Length 27'

$$27' \times 12" = 324" = 32.4$$

Say 10 Min cycle

304

~~5 Days~~ $1953^{\#} \times 6 = 11,718^{\#}/hr$ ~~product two sides~~

~~4 up~~ $1593 \times 6 = 9558^{\#}/hr \times 16 = 152,928^{\#}$
~~17.7 per hr 1062 per hr~~

5 Days $764,640/hr$

6 Days $917,568/hr$

10" Centres

$$27' \text{ in } 16 \text{ inches } \times 12" = 324"$$

Concrete

Each over will hold @ $9^{\#}/in^2$ $36^{\#} \times 32.4 = 1166^{\#}$

$$4 \text{ per } \times 32.4 = 129.6 \times 6 = 777.6 \text{ per } /$$

$$1166 \times 6 (10 \text{ in}) = 6996^{\#}/hr = \text{or } 13^{\#}/\text{per } /hr$$

$$1166 \times 6 = 6996^{\#}/hr$$

$$559,680^{\#} / 5 \text{ Days week}$$

$$\text{or } 671,616^{\#} / 6 \text{ Days week}$$

WB-000053

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PTO-004069

(1) 3 Pcs - N. Smoker
 Bell Speed Settings $\frac{49.25}{1f}$

39" Belt
 7 1/2" Spindlet

1/28/97

Time 9.92
 14 Min 9.49
 Internal Temp Into 35°
 1/4 Surface 156°

Center
 9.88
 9.47
 2
 151°

Rt
 9.92
 9.52
 152°

Nesquite

Internal 35°

35°

35°

Burnt Spots - Top Buckles - Burned Color

Underside - Little color development
 - Burnt over the bar

Conclusion

- Slow speed down to 10 min

1/28/17

Test 2 Belt Speed 72

30 Sec. Smoke Dried

9.94 #

N. D.:

9.88 #

Surface

2

43"

Below

37"

Hot of Oven

9.64 # (3,027.)

9.62 #

(2,657.)

9 Min 45 in oven

1/4" Surface

116°

109°

Internal

38°

39°

Observation:

Smoked: Good Redish Tone.

Minor blistering on Top

Smoke Steaking

Plane: Minor blistering on top

Conclusion: Reduce time to 9 min

Test 3

1/28/97

Setting 80

10 DC (1/1)

1ft

RT
Center

Main
Center

9.92

9.93

9.91

Time 9 Min

9.64 (2.8%)

9.68 (2.52%)

9.66 (2.

Surface
Lat

125
40°

115
39

1ft: Smoke: No Smoke Struckings
Slightly light Smoke color
Good Uniformity
Very minor blistering

Target: Make smoke slightly more concentrated
Reduce Zone 3 Temp by 50°F
RT Smoke: Smoke Struckings

PTO-004072

Main: Very minor blistering

WB-000056

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Test #4

1/28/97

LFT

KT

Setting 80 10 DC 1/1 - Last 10 DC 2/1 Time reduced by

~~9.89~~

~~9.89~~

9.92

9.89

Cooling Wt

9.67 (2.57)

9.65 (~~9.89~~ 2.43 %)

Surface
Internal

104°

121°

38°

39°

Evaluation : 10 DC 1/1

→ Eliminates the blistering
Good Uniformity
Slightly light smoke color
No streaking

10 DC 2/1

→ Minor burnt spots
Uniform color
Some streaking

PTO-004073

WB-000057

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Test 5

304

Lgt

204

Rt

1/28/97

100 (2/1)

Setting 80

8.87

9.61 - Hnd Pmx

9.56 - Wheel

8 Min 41 sec

Out of oven

~~8.86~~ 8.68

(2.22%) 9.30

(2.72%)

Surface
Lgt

140

116°

34°

34°

Evaluation of 304 : More reddish tone
Uniformity
Darker than expected or process.

Evaluation of 204 : Not Mn. tone color
Pretty golden brown color

PTO-004074

WB-000058

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Test 6

304

1/28/77

Surface
Internal

39°

33°

8.85

Setting 102

Oven Dwell Time 6 Min 47 sec

Cooked Wt

8.67[#] (2.03?)

Comments

Lighter cooler
Was sweating out of oven
Remained Wt for

Test 7

304

Wt

8.88[#]

Setting 90

Oven Dwell Time 7 Min 48 sec

8.70[#] (1.91?)

Comments

~~Lighter~~ Very Good Co.

Test #8

#304

11/28/97

Setting 90 Drell Time 7 min 5
Drinch System

Time Setting 90
Top 1st Zone 600
Bottom 2nd Zone 650
Top 3rd Zone 550

Smoker 100 (2/1)

Drech 34 sec (2 zones)

			<u>Net time</u>	<u>% Loss</u>
1)	8.90	8.74	.16	1.80%
2)	8.87	8.71	.16	1.8%
3)	8.90	8.75	.15	1.68%
4)	8.85	8.71	.14	1.58%
5)	8.87	8.72	.15	1.69%
6)	8.91	8.76	.15	1.68%
7)	8.89	8.75	.14	1.63%
8)	8.88	8.75	.13	1.46%
9)	8.84	8.72	.12	1.36%
10)	8.77	8.74	.03	
11)	8.93	8.77	.16	1.79
12)	8.90	8.75	.15	(1.68%)
13)	8.85	8.69	.16	1.81
14)	8.94	8.79	.15	1.67
15)	8.90	8.76	.14	1.57

Insulation: poor color uniformity; Sides very light
100% : 100% : 100% : 100%

WB-000060

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Pre test - 1 sec 50 sec dreh with Last 3 zones
7 Min 50 sec Cook color - Dark Side

PTO-004076

Test #9

± 304

1/28/57

Time setting 90 Drill Time

Bottom 1st zone 650' Scribe 150 (2/1)
Bottom 2nd zone 650' Drench 50 ac (3 zone)
Top 3rd zone 550'

1) 8.90

2) 8.90

3) 8.85

4) 8.88

5) 8.84

Production
Volume

$44.37 \text{ } \# / 10''$

$37' \times 12'' = 444'' = 44.5$

5' up $1953 \text{ } \# \times 7 = 13675 \text{ } \# / \text{hr}$

4' up $180\% = 35.9 \text{ } \# = 1593 \text{ } \# \times 7 = 11,157 \text{ } \# / \text{hr}$
 $\times 16$

$178,523 \text{ } \# / \text{hr}$

$892,617 \text{ } \# / \text{hr}$

1/29/97

Observations

- 1/ Conveyor too light Needs to hold 16
- Question why it shouldn't be same as the
belt on the test unit!
Dave talked about that

5. convert color variability & yield variability

- 1) Fan distance settings - OK, but angle can be changed
2) Baffle blockage | to give better air on j
side

Over temp	M_{ex}	572°F	300°C
Under	M_{ex}	670°F	350°C

PTO-004078

WB-000062

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Test 10

44 - Hickory Grove Code 52934

11/22/97

7 Min 42.5
~~74.2~~

Time Settings 90
Bottom 1st Zone 640
Bottom 2nd Zone 650
Top 3rd Zone 850

Dwell Time
Smoke 100 (2/1)
Smoke Dwell 70 sec (4 zones)
10" on center

1	9.86	9.686	1.767
2	9.92	9.78	1.417
3	9.87	9.81	1.417
4	9.95	9.734	1.387

Too light

4 Pes run in front
Ahead 4 Pes run
4 Pes run after

Test 11 44 - Hickory Code 57934

1/29/97

Time setting 80
Bottom Air 1st Zone 650
Bottom Air 2nd Zone 670
Top Air 3rd Zone 550

Drill Time 8 Min 40 s
Smoke 100 (2/1)
Smoke Drill 70 sec (4 Zone)

1)	9.88	9.646	2.37?	Good on one side
2)	9.89	9.70	1.92?	Better but to 1.5
3)	9.90	9.716	1.86?	
4)	9.91	9.736	1.75?	Lightest

PTO-004080

WB-000064

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11/29/97

Test # 12 44 Hickory Code 57934

Time Setting 76 ↓

Dwell Time 9 min

Bottom 1st Zone 650

Smoke 100 (2/1)

Bottom 2nd Zone 670

Smoke Dwell 70 Sec (42 min)

Tip 3rd Zone 570 ↑

1)	9.93	9.676	2.56%
2)	9.93	9.720	2.11%
3)	9.91	9.708	2.04%
4)	9.90	9.71	1.92%

4 Per wide

4 Per Test

4 Per wide

Adjust buffer

To Light

PTO-004081

WB-000065

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TEST 13

44 Hickory 57934

1/29/9.

Objective: See Zone 2 + 3 to look at ratio of Top + Bottom

Time Setting 46

Dwell time 9 Min 40.

Bottom Zone 2 - 670

Smoke 100 (2/1)

Top Zone 3 - 570

Smoke Dwell 70 Sec (42.)

1) 9.90	9.60	3.03%
2) 9.92	9.64	2.78%
3) 9.91	9.628	2.84%
4) 9.89	9.628	2.65%

All darker color - Maybe too dark
Need better

PTO-004082

WB-000066

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Test 14

44 Hickory

5-7934

1/29/97

Time setting 76

~~100~~

Dwell time 9 Min 30

Smoke 100 (2/1)

Smoke Dwell 70 sec (42)

Top Zone 1 570

Bottom Zone 2 670

Top Zone 3 570

1	9.90	9.646	2.567
2	9.89	9.626	2.677
3	9.76	9.524	2.427
4	9.91	9.676	2.367

Product before and after

Evaluation

At 4 on color chart
Top darker than sides

PTO-004083

WB-000067

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Test 15

44 Kirby 57934

1/29/97

Time Setting 48

Dwell time 9 min 20.

Smoke 100 (2/1)

Smoke Dwell 76 sec (42)

Top Zone 1 570°F
Bottom Zone 2 670°F

①	9.91	9.644	2.637.
②	9.94	9.704	2.377.
③	9.86	9.876	2.377.
④	9.91	9.616	2.477.

Product bc

Evaluation : More uniformity of color
Very good color

PTO-004084

WB-000068

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Test 16

44 Hickory 57934

1/29/41

Time Setting 48

Top Zone 1

570°

Bottom Zone 2

670°

Dwell time 9 min 34 s

Smoke 100 (2/1)

Smoke Dwell 70 sec (1/200)

Change in belt position: side ways

Belt Loading 17" to 18" for 2

122	1)	9.88	9.624	2.59?
116	2)	9.93	9.712	2.20?
	3)	9.86	9.642	2.21?
	4)	9.95	9.736	2.15?

Evaluation: Uniform color

PTO-004085

WB-000069

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Test #

444 - # 5-7934

1/30/97

Product Temp Core 40-42'

Time Setting	76	Dwell Time	9 min
Top Zone 1	570	Snake	100 (2/1)
Bottom Zone 2	670	Snake Dwell	70 sec (42-45)
Bottom Zone 3	670		

1)	9.91	9.654	2.58%
2)	9.98	9.724	2.56%
3)	9.69	9.436	2.62%
4)	10.04	9.808	2.31%

Evaluation - Very uniform color

Farside Pcs is darker

Farside lighter

Attraction color

PTO-004086

WB-000070

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Test 18

444 - #57974

1/30/97

Enter

Time Setting 72

Dwell Time 9 Min 30

Top Zone 1 570 (Temp drops)

Smoke 100 (2/1)

Bottom Zone 2 670

Smoke Dwell Time 70 sec (4/yr)

Bottom Zone 3 670

1) 9.77

9.418

3.6%

2) 9.95

9.658

2.93%

3) 9.81

9.532

2.83%

4) 9.88

9.622

2.61%

Evaluation: Slightly Darker Cooler

PTO-004087

WB-000071

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TEST 19

50204 - Hickory

1/30/97

Time Setting	72	Drill Time	9 Min 30
Top Zone 1	570	Temp Drop	Smoke 100 (2/1)
Bottom Zone 2	670		Smoke Drill 70 sec (42)
Bottom Zone 3	670		

	1)	9.53	9.266	2.77 ?
Rise	2)	9.43	9.172	2.73 ?
	3)	9.53	9.246	2.98 ?
	4)	9.55	9.384	2.78 ?

Evaluation: Color little darker than 44's
Left side darker

PTO-004088

WB-000072

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Test 20

302-304 Hickory

1/30/87

Time Setting	72	Dwell Time	9 Min 35 s
Top Zone 1	570 Temp Degr	Smoke 100 (2/1)	
Bottom Zone 2	670	Smoke Dwell 70 sec	(4 Zone)
Bottom Zone 3	670		

1)	8.83	Hit side of machine		
Top H.100	2) 8.70	8.534	1.90%	Liquid Smoke in box
	3) 8.85	8.680	1.92%	
Top H.100	4) 8.84	8.682	1.79%	Liquid Smoke in box
Top H.100	5) 8.82	8.656	1.86%	Liquid Smoke in box

Evaluation: More of crowning effect
Overall color good
Product too close

Product too wide for 5 rows
Some pieces have 8" Footprint

PTO-004089

WB-000073

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Test 21

302-304 Hickory

1/30/97

Time Setting	72	Dwell Time	9 Min 30 sec
Top	Zone 1 570	Smoke	160 (2/1)
Bottom	Zone 2 670	Smoke Dwell	20 sec (4 zones)
Bottom	Zone 3 670		

1) 8.83	8.636	2.19?
2) 8.71	8.538	1.97?
3) 8.71	8.538	1.97?
4) 8.84	8.682	1.79?
5) 8.78	8.552	3.05? ?

6) 8.71	8.520	2.18?
7) 8.83	8.648	2.06?
8) 8.70	8.546	1.77?
9) 8.72	8.554	1.90?

4 Wides give more uniform side color
Color lighter than 304 Control

PTO-004090

WB-000074

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Test 22

44 Breast
Mesquite Smoke

1/30/17

Time Setting 72

Dwell Time 9 Min 30 Sec

Top Zone 1 570

Hand Dip 45 Sec

Bottom Zone 2 670

10 DC Mesquite

Bottom Zone 3 670

1/1

1) 10.03 9.762 2.67%

2) 9.29 9.006 3.05%

3) 9.93 9.678 2.53%

4) 9.97 9.69 2.80%

2/1

5) 9.97 9.666 3.05%

6) 10.00 9.752 2.48%

7) 10.05 9.774 2.74%

8) 10.00 9.934 2.66%

Evaluation: 2/1 Slightly Darker
Overall too Light

PTO-004091

WB-000075

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Test 23

44 Burst
Mazda Smoke

1/30/97

Time Setting 63

Drill Time 10 Min 45

Top Zone 1 570

Bottom Zone 2 670 10 DC 2/1 Mazda Smoke

Bottom Zone 3 670 45 Sec Hard Dig

~~9.93~~
1) 9.93 9.57 3.62?

2) 10.60 10.268 3.13?

3) 10.23 9.89 3.32?

4) 9.10 8.82 3.08?

Evaluation: Dark than prior test # 22

Still on light side of color range

Test #25

76 Best

1/30/97

Spool Setting 72

Dwell Time 9 Min 27

Top Zone 1 570

Mailose ~~Machine~~ 1/1

Bottom Zone 2 670

45 Sec Hand Dip

Bottom Zone 3 670

Area Conting Loss

1) 8.44

8.126

3.72%

2) 9.38

9.092

3.07%

3) 9.27

8.982

3.00%

4) 10.34

10.046

2.84%

Evaluation:

The target color

More uniform than present system

5) 9.10

8.592

5.58% Loss

No treatment - In 3rd roll then ran twice

Golden brown with black highlights

PTO-004093

WB-000077

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Test 24

44 Breast
Marquie Sonde

11/30/97

Time Setting 6.3

Dwell Time 10 Min 45

Top Zone 1 572

Bottom Zone 2 670

Bottom Zone 3 670

1 Part Super

1 Part 10DC

1 Part White

Rich Hall

40% More color

1/2 the cost

45 sec Kind Application

1) 9.67 9.326 3.567.

2) 9.84 9.504 3.417.

3) 9.96 9.622 3.397.

4) 9.86 9.572 2.927.

Evaluation: Color closer to target

Left piece on target color

Bottom too dark

Test Redo with partial loaded belt

1.31 ① 9.95 ~~9.556~~ 3.187.

② 9.87 ~~9.626~~ 3.267.

③ 9.93 ~~9.614~~ 2.797.

④ 9.89 ~~9.642~~ 2.907.

⑤ 9.96 9.640 2.977.

⑥ 9.51 9.246 2.787.

⑦ 9.96 9.676 2.857.

⑧ 9.92 9.644 2.787.

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WB-000078

PTO-004094

Test 26

57942 ~~579~~ But Test

1/30/97

Speed Setting 72

Dwell time 9 Min 27 sec

Top Zone 1 - 570

100 45%

Bottom Zone 2 - 670

Mail osc ~~Antenna~~ 5%

Bottom Zone 3 - 670

Water 50%

Hand Dip 45 sec

N. W. to

Too light in color

PTO-004095

WB-000079

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